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(71) Applicant: NITTO SHOKAI:KK

SHIOMI ATSUSHI

(72) Inventor: SHIOMI ATSUSHI

TAKAMIZAWA JUNICHI

KONNO SHIGERU

(54) METHOD FOR PREPARING DOUBLY COVERED BEAN JAM FOOD

(57) Abstract:

PURPOSE: To prepare the subject food improved in the commercial value thereof without producing large cavities between the upper surface of an ingredient and the inner surface of an outer covering material, by covering a flowable food with an edible inner covering material, shaping the covered product, covering the prepared ingredient with the outer covering material and subsequently heating the doubly covered product to thermally bond the inner covering material to the outer covering material.

CONSTITUTION: A flowable food 1 is covered with an edible inner covering material 2 to form an ingredient 3. The ingredient 3 is covered with an outer covering material 4 and heated to gelatinize starch in the edible inner covering material 2 with water in the flowable food 1 and with water in the edible inner covering material 2, thereby thermally bonding the outer surface of the edible inner covering material 2 to the inner surface of the outer covering material 4. The edible covering material

2 is prepared by forming a mixture of two or more kind of wheat flour, starch and processed starches, water, an emulsifier and a fat or oil or an emulsified fat or oil into a shape of sheet- or tube-like dough, and used in such a manner as to wrap the ingredient. The raw material for the outer covering material 4 includes fermented grain flour dough, non-fermented grain flour dough, animal meat, fish, tuber, boiled rice, egg and processed soybeans.

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